

ROMAL CHIEF RANGE



The BECKWITH COMPANY
THE ROUND OAK FOLKS
DOWAGIAC, MICHIGAN.

RO *Round Oak:* *Supreme in Quality and in Service*
MAL *Malleable:* *Where breakage is threatened, particularly in shipping or moving*

*A proved answer to the
question:*

“What Range Shall I Buy”

*The story of the patented range
with the \$100,000.00 reservoir*



THE BECKWITH COMPANY, Dowagiac, Michigan
Makers of Good Goods Only for More than Two Generations

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You should know all about the range that you buy

Just What May You Expect for Your Money?

In considering your new range, you will wish to bear in mind that more money will be paid out for fuel during the years of its usefulness than you will invest in its purchase price. There are many ranges on the market that could be purchased at a smaller first cost than the Romal Chief, but there is no other range, we are positive, that would cost you less when you figure the first cost, plus the cost of fuel, and plus the cost of repairs.

Remembering that all three costs have to be paid, would it not be wise to investigate the range that would total least and at the same time render the finest possible service? Entirely aside from these advantages, the cheaper ranges must necessarily have cheaper material, workmanship, and construction. In a few years after the purchase, the range perhaps burns out—the grates give out—there are many cases where the home itself has burned down. It is then that the purchaser of the cheaper range realizes fully that his investment was not a bargain, but a very expensive luxury.

Investigate

The small difference in price between the Romal Chief and any of the so-called popular-priced ranges, you will find right on and in the range itself. In the use of better material, more material, and finer workmanship—why? For the after years of service, satisfaction, and economical operation. Isn't this exactly why you buy a range?

There's a Wealth of Satisfaction

In purchasing a range so good as the Romal Chief, there is a just pride of ownership, for the builders of this specialty have had more than two generations of experience in the production of quality ranges. Because of service and satisfaction rendered, users have recommended Round Oaks to their neighbors and friends, and at this writing there are more than two and a quarter million Round Oaks in use.

Material Used

This range has been built of the material that will best fill and fit the need. The four top strips on which the hot plates rest are made of malleable iron. The oven door braces, hinges,

and other vital parts that must withstand breakage are also made of malleable iron. The top proper, fire-box linings, pouch feed, draft doors, etc., are made of blended gray iron; so strong a bar of iron, 14 inches long and 1 inch square,



The Round Oak Romal Chief Range

Showing the range with plain trim, reservoir, high closet, and pouch feed. Can be had in any of the styles shown in this book



The Round Oak Romal Chief Range

Showing the range with enamel trim, high closet, end shelf, and less pouch feed. Can be had in any of the styles shown in this book

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will resist a breaking test of one ton or more pressure. The linings are made of copper-fused, rust-resisting boiler iron. The outer wall is special polished Round Oak boiler iron. It is because of this quality of material, and the skill and experience in construction, that you will receive the fine character of service and satisfaction to which you are entitled.

This Is How It Is Built

Your attention is particularly directed to the "cut-away" view in the spread on pages 8 and 9. The oven—the heart of the range—is full 18 in. in width, $14\frac{1}{2}$ in. high and $20\frac{1}{2}$ in. deep. The sides and top are of one piece of refined copper-fused boiler iron. The bottom part is one piece and of extra-heavy boiler iron—10 gauge (ask the dealer to show you how thick this is). The entire oven is electrically welded, gas- and dust-tight for life. This process of construction makes the oven really one piece. Observe where it is turned up on the back. Compare the thickness—thump the oven bottom, sides and top with a poker and note the boiler-iron ring, that so clearly promises lasting performance and long life.

It is possible to bake eight full-size, nine-inch pies in the 18-inch oven. The oven top is arched. This gives extra height, and besides, the heat conforms perfectly to an arched top. Use the yardstick.

You Ask, Will this Oven Warp or Buckle?

This question cannot be left to guesswork. Note by the illustration (page 5) that between the oven bottom and the bottom of the smoke flue that piece of cast iron. Then note the three-wall flue bottom, and underneath this three-wall bottom extends a piece of steel channel iron.

The 10-gauge oven bottom, cast plate, three-wall bottom, and channel iron *are all bolted together*.

For your own sake, examine carefully the range itself, also any other, and *know* that the oven *can't* buckle. This feature is exclusive.

Will the Oven Bake Uniformly?

In other words, can you bake in this oven without shifting the pie pans? Yes. Absolutely! The proof? Notice (pages 8 and 9) that back of the fire-box linings there is a layer of asbestos and boiler iron just thick enough to guarantee that the oven will heat at this point the same as it does on the opposite wall. Then on top, just back of the fire-box linings, you will discover two cast plates. (See illustration.) These plates are extra thick near the fire, and thin on the opposite end. You see they are graduated so that the oven heats uniformly on top. (Incidentally these plates protect the oven top, should the fire be carelessly built over the top of the linings.

The Protection of the Back of the Oven

The right-hand half of oven back is heated by the smoke flue, but in other ranges the space between the smoke flue and the down flue at the end of the range *is usually exposed to the air* and is cooler than the rest of the oven. Ah! That's why with other ranges they have to shift the baking. That's where the heat goes *out*.

Notice clearly what is done with the Chief. A layer or pad of asbestos, then an extra layer of planished steel is laid over this part of the range which *holds all the heat in the oven at this point*.

No shifting of baking in this range.

This is exclusively found in the Romal Chiet. Do you want it?

The oven door, well insulated, holds the heat in at the front, and the three-wall construction, triple-flue bottom, and cup-joint top safeguard this feature well with regard to the sides, bottom and top.

Another exclusive feature about the Round Oak oven is that the heavily insulated door has neither a latch to wear out, nor a spring to lose temper and give out. There is a weight in a separate flue, away from all soot or heat, and the weight helps balance and hold shut the improved door.



Heavy 10-gauge copper-fused boiler-iron oven bottom. See how it is braced

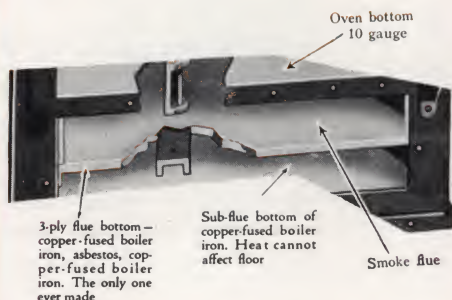
You know the heart of the range is the oven. The entire Romal oven is electrically welded, making it gas- and dust-tight for life



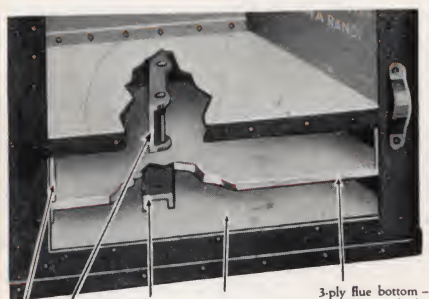
Insulation extra-ordinary. All asbestos used in the Chief is from 3 to 5 times the thickness of that commonly used

Every piece of asbestos insulation is protected by heavy sheet steel

Read (under the heading "The Protection of the Back of the Oven" on page 4) how this construction makes a better baking oven



This shows you why the oven bottom on the Romal will never buckle



See the heavy channel iron. Oven bottom can never buckle

Further evidence of the superior construction of this range

A coal range is only so good as the firm that produces it, plus the service it renders over a long period of years
Read the entire story and confirm your belief that the Round Oak Folks make good goods only

You should know all about the range that you buy

The convenient wedge may be used to hold the door open, from an eighth of an inch to two inches.

The thermometer is a marvel of simple efficiency, and is a part of the regular equipment.

Now you see exactly why this is the perfect baking range; just why this oven is scientific, perfected, exactly what you want, precisely what you should and will demand. Isn't it?

Now you begin to discover where the extra value is.

How Are the Walls Built?

This Romal Chief is a three-wall range.

By this we mean that wherever the smoke, flame or gases come in contact with the walls you will discover three distinct walls of different metals best suited for their work.

The inner wall, which has to withstand the abuse of heat and flame, also the chemical action of rust, acid, and sulphur from coal, is composed of a blending of that genuinely good Round Oak boiler iron and copper. This construction will strongly appeal to you as a quality buyer. This combination positively assures you of the durability of this range.

When you investigate this feature ask the salesman to show and explain the acid-test samples.

It's a Perfectly Insulated Oven

Next comes the blanket of *extra-thick asbestos*. We say extra-thick, for it is double the thickness usually used; also it is used more places in the Chief than in any other range. Verify this statement.

When you remember that asbestos is a mineral that doesn't corrode through, and *does* hold the heat exactly where you want it, you realize just why we use it "doubly thick."

Then comes the outer wall, a one-piece sheet of that smooth, sanitary, special polished boiler iron. Easy to keep clean, beautiful, and ideal for the purpose. Protected by the copper-fused

metal and double blanket of asbestos, it forms the handsomest dress for the Romal Chief possible to secure.

In selecting your range consider first, safety and service.

The Top of the Chief

You will discover that in the Romal Chief malleable iron is used where physical violence is encountered—i. e., the four strips that support the top proper, as well as hinges, braces, etc.—but where the test of fire and flame is applied, there only that best qualified to serve—i. e., superior gray iron—is used. Sound reasoning, isn't it?

The top is accurately fitted in three sections, called hot plates. These hot plates *lock* in grooves under lugs cast on the malleable rim or baker front top and the collar top.

This produces the air-tight top, with plenty of allowance for expansion and contraction. (See illustration, page 7.) Observe the cup joint that is made where the hot plates join the main top; *no air can sift in over the top* and check the fire, as it does where hot plates rest on a narrow, square shoulder. Then, too, note that the sheet body has a *double bend* where it joins the main top, instead of the usual single-lap joint.

Note the bracing of the griddles. Tap one with a poker. Note the clear, bell-like ring.

The sensible, ample, and seamless cast flue on the back, riveted gas-tight to the body, the ash-pit door, end feed door, broiler door, and drafts are all fitted air-tight and constructed of this same tough iron, stronger by test than the drive-wheels on locomotives. Safeguard each of these important factors in your selection.

Fire Box, Linings, Grates

are worthy of special attention. The replacements—in medium-priced ranges—of these items supply a large volume of business for stove-repair houses. Who pays the bills?

Note that for burning hard coal exclusively, a special grate and grate frame are supplied where desired.



This illustrates the superior insulation of the Round Oak Romal Chief Range. Fully described on page 6 under the heading "How Are the Walls Built?"



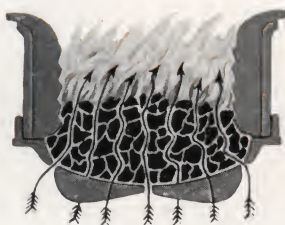
The grooves at which the arrows point make a cup joint which prevents air leaking onto the top of the fire and checking it



Tap one of the griddles with a poker and note the bell-like ring



A view of the superior fire box and one of the lining. Be sure to read the full details of this most important feature



A cross-sectional view showing how exceptional combustion is secured in the Romal Chief. This guarantees fuel economy



No part of a range can cost the user more than inferior fire-box linings. On pages 6 and 10, under the heading "Fire Box, Linings, and Grates," you will find the Round Oak will prove the most satisfactory in this feature

Round Oak Romal Chief Range – A Lifetime

These malleable parts assure you against breakage in shipping or moving

Entire top frame consisting of

Collar top

Baker front top

Front end top

Back end top

Collar only

High closet hinges

Door weight shanks

Clean-out door fastener

Wood door hook

Malleable iron is used in every place that breakage is apt to occur

You should know all about the range you select

Pouch feed and broiler door. Useful and convenient

Thick, heavy fire back

Asbestos boiler-oven b

Heavy fire front like fire back

Ventilating space back of fire back

End draft door

Duplex grates for wood or coal

Back-end ash chute

Right-hand ash chute

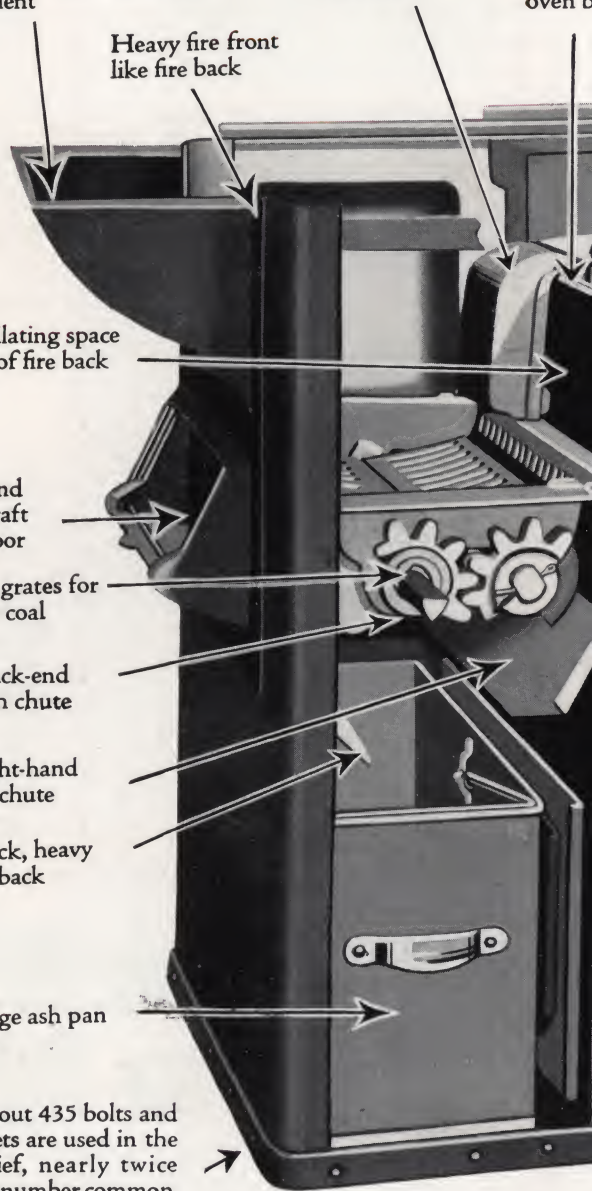
Thick, heavy fire back

Large ash pan

About 435 bolts and rivets are used in the Chief, nearly twice the number commonly used

Flue for oven-door weight. Will never get out of order

ENTIRE INSIDE CONSTRUCTION
WILL NOT RUST OR CORRODE



Servant – Each and Every Part Revealed

and copper-fused
protection for
of fire back

heavy cast
er post

Cast plates to equalize
heat in oven

Cast support
for oven top

Arched top of oven, to
which heat conforms
better than to square

Cup joint where an-
chor plates rest on
main top—goes clear
around top

Fourteen pounds of
asbestos board used
in the Chief

3-ply wall – copper-
fused boiler iron,
asbestos, and steel

Twice the usual
number of rivets
around the oven
door

Heavy 10-gauge
copper-fused boiler-
iron oven bottom.
See how it is braced

3 ply flue bottom –
copper-fused boiler
iron, asbestos, cop-
per-fused boiler
iron. The only one
ever made

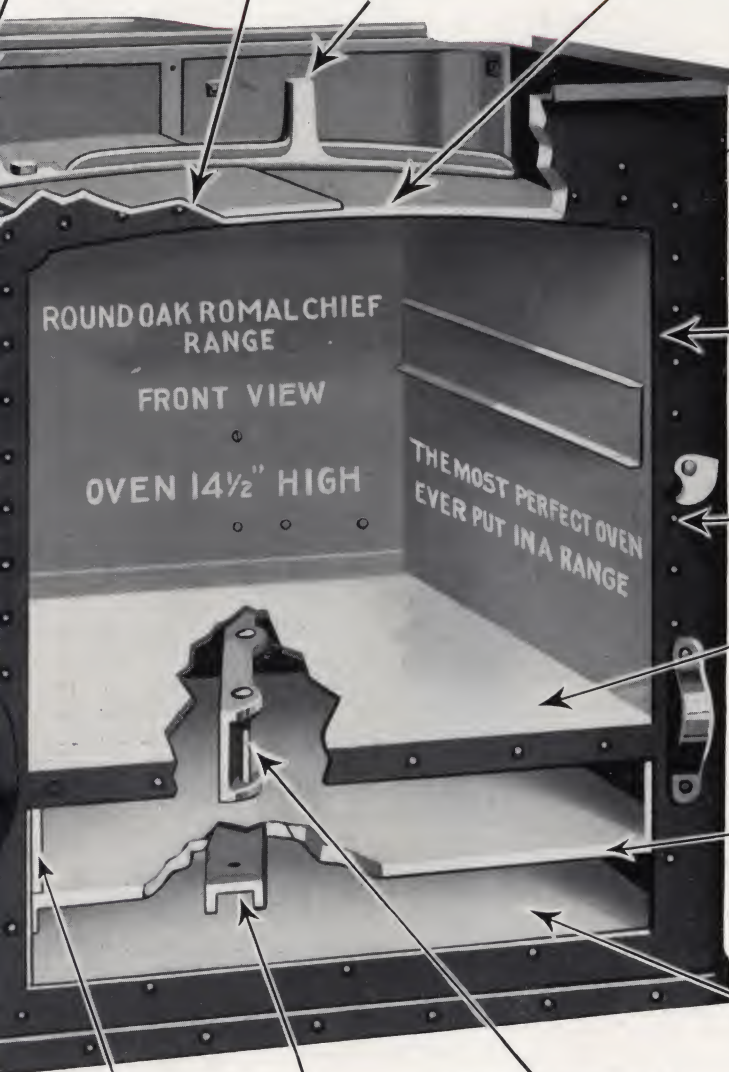
Sub-flue bottom of
copper-fused boiler
iron. Heat cannot
affect floor

Insulation extraordinary

Cast flue strip solidly
bolted to place

See the heavy channel iron. Oven bottom can never buckle
MADE OF ROUND OAK SPECIAL COPPER-FUSED BOILER IRON
—ABSOLUTELY INDESTRUCTIBLE—WILL LAST A LIFETIME

A depth of 30½ ins. from front
to back allows perfect clearance
through the standard 2-ft. 8-in.
doorway



You should know all about the range that you buy

For the all-fuel range the following description and illustrations clearly indicate the Romal Chief's superior capacity for service.

The fire box of the Chief commands special attention. Complete, it weighs over 80 pounds. Note the eight sections, all fitted properly, to allow for expansion and contraction.

Examine the thorough ventilation back of the linings. Note the pitch at which they are hung, and then take out any one of the eight and see the extra thickness and weight. Here you discover *permanent* goodness. You feel safe and secure, don't you? Examine the grates. A very easy turn and either the coal or wood bars are in position for service. See how they are removed!

Did you observe that the grates in the Chief are built to admit large quantities of air from the ash-pit draft? Openings in the grate provide ample space for the air to pass through. By keeping the fire box only half full for ordinary cooking, and less than half full when baking, you permit the air to surround each separate piece of coal and burn it completely. Furthermore, the air forces its way clear through the coal and mixes with the hot gases above. So the coal burns, and the gases burn, and you get a tremendous amount of heat from a surprisingly small amount of fuel.

When burning wood, note that by removing the two end linings you can burn standard-length wood and close the door. Prove each of these statements from the range itself. Isn't this just what you want? No wonder, is it, where and why that extra quality and weight is required?

You see, that seeming difference in price is all accounted for, and you discover that *you*, and not the manufacturer or dealer, get it. *And this is as it ought to be.* To continue, examine the

Ash Pan and Chutes

If you will light a match and hold it over the ash pan, you will discover the chutes throwing

all the ashes into the pan—not around it. Cleanly? Certainly!

The ash pan is more than ample—it is oversize.

Direct Draft

The damper, located in a seamless flue, is, without exception, conceded to be the finest and most practical ever devised. It will exactly suit you. Notice how easily it operates.

Also note how it lifts *back out* of the track of the flame. A lifetime of service here, you will see.

Doors

The oven door is extra thick, three-quarters of an inch, and it is ground to fit. Notice how it holds the heat in the oven. See how it is balanced. No springs to give out. Always supplied with oven thermometer. Also note the malleable-iron braces which support the oven door—every advantage safeguarded, every convenience anticipated.

The Broiler Door

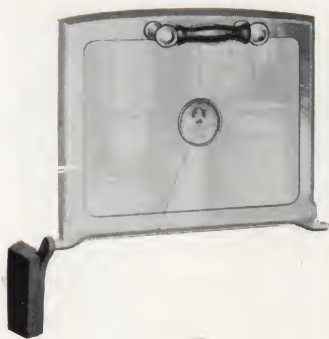
Where range is supplied with the pouch feed the broiler door is extra large, and ample for both a feed and broiler door. Note the splendid "pitch" into the fire box. Why not demand these features when they cost no more? The feed and draft doors, also clean-out doors, are all fitted with exacting fineness. Also, the drafts are carefully tested.

These Rounding Corners

will please you. Did you notice them closely? This is the one range that has them. Kindly look at them again. They assure you that the corners won't crack and rust out. They leave no corners for soot and ash flecks to accumulate and clog up the flues.

They certainly improve the appearance and strengthen the range.

Do you like them? Do you want them? Then why not have them?



This balanced door will always stay shut. Its insulation holds the heat in the oven



Broiler door is extra large. Note the steep pitch to the pouch feed which causes all fuel to drop onto the fire



Back-end ash chute

Right-hand ash chute

Left-hand ash chute. All the ashes fall into pan

Large ash pan

Here is the reason why the range will not muss up your kitchen. All the ashes go *into* the pan, not around it



The best damper ever put in a range

On page 10, under the heading, "Direct Draft" you will find that this is conceded to be the finest direct draft damper in any range



The round corners add strength and beauty to the range

The experience of two and one-quarter million users of Round Oaks would suggest the advantage to you of reading the interesting story

You should know all about the range that you buy

High Closet

Handsome? Just a little larger than you expected?

Flues

These flues are *ideal* for all fuels. Time has proved it so. Be very sure this detail is perfected in the range you select. When you select the Romal Chief you know!

Bracing

Then again look over the view on pages 8 and 9. We won't ask you to count the rivets. There are more than 400 of them. See how close they are together. Extra labor, time, and expense, you say? Yes, but required to produce the *better* range, to render that finer service.

And Now about that \$100,000.00 Reservoir

One of the most difficult problems in the range world was to produce a satisfactory right-hand contact reservoir that would assure the perfect heating of the water, and permit baking at the same time. You will see a great many ranges on the market that still have a damper which has to be turned in order to heat the reservoir; and turning this damper prevents your baking *at the same time*.

The learned United States Judge Quarles, a recognized authority on patent litigation, and before whom the infringement of Beckwith's patent case was tried, said: "We are constrained to hold that it was Beckwith that took the last step and produced the first perfect right-hand reservoir, and that the same involved invention."

As the illustration indicates, the principle is primarily simple. It consists in attaching to the right-hand side of the range a cast plate that bulges out like the crystal of your watch. Over this cast plate is drawn a flexible, pure copper reservoir, and, by means of bands passing around the reservoir and bolted to the plate, the copper section is drawn tight over the convex plate. The bulge in the plate takes out and

keeps out the buckle (air pockets) natural to a flexible sheet of metal, therefore the heat is transmitted directly into the water, regardless of how much or how little water may be in the reservoir.

Now you clearly understand that the invention described in the patent covers the combination of the convex contact plate, a sheet-metal reservoir, and means for clamping reservoir firmly against the convex plate, *so as to take out and keep out the buckle natural to a sheet-metal contact reservoir*. This not only means that with the Romal Chief you can heat the water perfectly and bake at the same time, but, at any time that conditions may demand, you can remove the reservoir and have a square range, without affecting its utility.

Regarding other contact reservoirs, their contact is determined by the weight of the water, therefore, never constant, which construction was used by the manufacturers who appropriated the Beckwith patent in order to overcome serious complaints.

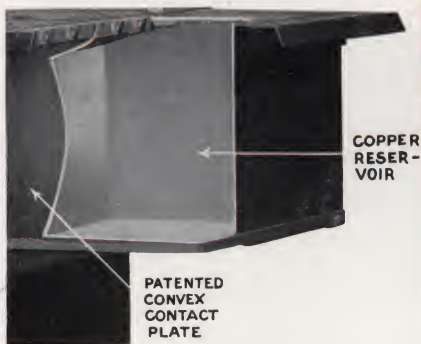
From 1905 to 1918 this infringement case was in the courts. Three times it has been to the Federal Court of Appeals and once to the Supreme Court. In January, 1918, the Master in Chancery allowed as damages for the infringement a specific sum, which was increased by the Court 20 %, and which amount, with the accumulated interest, totals more than \$100,000.

This means that this improvement will be found *only* on Round Oak Ranges; that the advantages of this improvement may be yours for more than a generation without adding one penny extra to the cost of the range.

Would you like this exclusive advantage in the range you are going to buy? Remember, this is *but one of the several reasons* why we feel justified in recommending that your selection be the Round Oak Romal Chief Range.

Weight

In the first of this book we promised to prove clearly where this extra weight is and why it is



On page 12 you will find the reason why this is the *only* right-hand contact reservoir that will heat water and bake at the same time



The high closet combines pleasing appearance with plenty of room



See how easily the range can be cleaned out if occasion requires



It might seem that legs of a range are unimportant, but these are made better than is usual; besides being sturdy, they are inclosed at the back, making sweeping easier

In reading the interesting facts about the Romal Chief, remember they are backed by resources of more than four million dollars. Certainly this would suggest not only the stability of the product but the generous attitude of the Round Oak Folks in making adjustments, etc.



The Round Oak Romal Chief Range

Showing the range with enamel trim, reservoir, high closet, and pouch feed. Can be had in any of the styles shown in this book



The Round Oak Romal Chief Range

Showing the range with plain trim, reservoir, high closet, and less pouch feed. Can be had in any of the styles shown in this book

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needed. You have now discovered why this range must weigh over five hundred pounds; just why it is built as it is. Could we leave out anything or reduce it in weight without doing you a positive injustice?

Durability

Has been proved, step by step. Three walls, triple-flue bottom, double amount of asbestos, in more places; blended iron, extra thick; thorough bracing, and expert fitting, all have combined to prove clearly to you the greater durability and service. Isn't this clear? We are confident you will discover no other range will measure up to this standard. Try them and see.

Economy

(See pages 8 and 9.) The double—we repeat again, the *double*—amount of asbestos used (as has been shown) in more places than in any other range, the triple walls and flue bottom, the fitted top, the extra protection on the left-hand side of the flue, fitted doors and drafts, all prove what? *Positive and permanent fuel economy over all.*

Then there is still another thing that makes the Romal Chief a fuel saver, and that is the higher oven. You know that heat naturally rises, and, when it is made to go downward, the heat radiates very fast. Consequently, as the heated air passes down the side of the Chief, the oven absorbs, or there is radiated into it, 16 per cent more heat than is possible in the usual ovens, that are 16 per cent lower than the Chief.

Can there be any question in your mind? Any doubt left as to which range uses the least fuel? Should there be any doubt, we suggest, for your pocket's sake, that you run over the detailed description again; then you will see that this is *not* a claim, but a clear, proved reality.

Again, does it appeal to the good wife to have the coolest possible kitchen in stifling summer? The double amount of asbestos and the triple wall assure that fact. Remember, the use of the wedge button for holding the oven door open a little ways means a warm kitchen—fall, winter, and spring.

Cleanliness

You are already assured perfect cleanliness by the four (not two) ash chutes; large, oversize ash pan; large, convenient, well-fitted clean-out door, with ledge beneath, and the finish of the outer wall of the range. Five minutes' work each week with a cloth, and the range looks like new.

Note the sanitary legs. They are enclosed in back, so no dust collects under these supports. This is another exclusive Round Oak feature.

Convenience

Simple to operate; plenty of hot water all the time; use of any fuel desired; quick to respond to the drafts—all spell *convenience*.

Conclusion

Bear in mind it is not for a day, a week, or a year, you are making your choice, but undoubtedly for a generation. Would you have *all* these improvements and conveniences in the range you are going to select? Would you be satisfied with less? Is there any one of these seven exclusive improvements you care to do without? Do you want them all? *Why not demand them?*

Your decision would be based on good business reasons, for no other range has all of these conveniences. Many of them are patented; they are yours, and best of all they don't cost you one extra cent.

By giving a favorable mental decision to these facts, you have determined to have these legitimate conveniences for yourself. You have prepared to make *not* an expenditure or a purchase, but a dividend-paying investment.

You have decided to own a Round Oak Romal Chief Range, haven't you? Then buy it *now*. It may cost you more a year from now than it does to-day, and in the meantime you would be inconvenienced, not to mention the loss of money by using the old range. Why? The patented construction and special conveniences of the Romal Chief spell positive fuel economy.

Again, you would be depriving yourself of all these added comforts and conveniences.

You should know all about the range that you buy

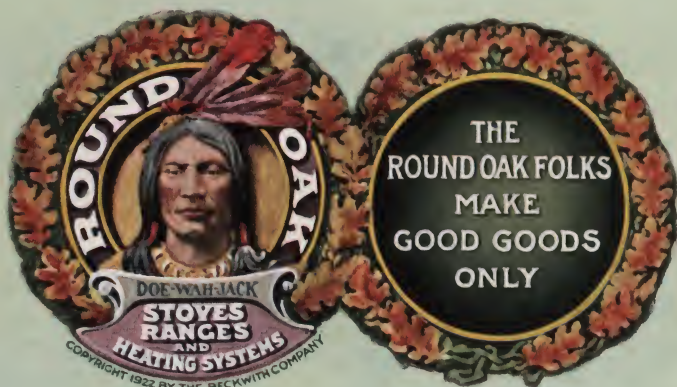
Why delay, when delay means added expense and inconvenience? Why put off any longer this dividend-paying investment? May we have your favorable decision?

THE ROUND OAK FOLKS, DOWAGIAC, MICHIGAN

N. B. To fully appreciate each and every exclusive feature described, again carefully examine the educational illustration on pages 8 and 9.



This illustration shows the Round Oak Romal Chief connected to a pressure tank. Water fronts can be installed in the range at any time



The BECKWITH COMPANY
THE ROUND OAK FOLKS
DOWAGIAC, MICHIGAN.

ESTABLISHED IN 1871
RESOURCES OVER
\$ 3,000,000.00

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